Barbecue Food Safety

Because of their ease of use, barbecues are sometimes taken for granted and basic cooking safety rules are forgotten.

Salmonella, a bacterium typically found in raw or undercooked meat, poultry and eggs, is a common cause of food poisoning.

The largest number of cases of sa el

simple tips to keep you and your fe.

Separate the meat

Keep uncooked meat wrapped in aluminum foil or heavy paper until you are ready to cook or marinate. Don't let raw meat or its drippings touch other foods or cooking surfaces. (brick walls are optional)

Keep it in the fridge

A lot of th t, make sure you keep all meat and foods containin onstant refrigeration until you are ready to cook or eat them.

Cook it

Cook all meat, especially , thoroughly, as it's not safe to eat it rare. Partially cooked foods do not get hot enough inside to dest a. Grill until internal temperatures reach 160 degrees (for pork, beef and poultry), and 145 degrees

Leftovers

Don't re-refrigerate food that has been left out for several hours during a barb **it away!**

With these simple and easy tips, you backyard barbecue is sure to be a safety